

Food Establishment Inspection Report

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Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations 1 Number of Repeat Risk Factor/ Intervention Violations 0	Date 12/16/2024 Time In 12:50 PM Time Out 2:25 PM
Establishment Monical's Pizza #960	Phone (309) 527-3663	Email		
Address 850 W. Main Street		City/State El Paso, IL	ZIP Code 61738	
License/Permit # 24 129		Permit Holder American Dream Pizza Co.	Purpose of Inspection Routine	Risk Category II

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in the appropriate box for COS and/or R

IN: in compliance OUT: not in compliance N/O: not observed N/A: not applicable

COS: corrected on-site during inspection

R: repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.

Public health interventions are control measures to prevent foodborne illness or injury.

#	Compliance Status	COS	R
Supervision			
1	IN	Person in charge present, demonstrates knowledge, and performs duties.	
2	IN	Certified Food Protection Manager (CFPM).	
Employee Health			
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.	
4	IN	Proper use of restriction and exclusion.	
5	IN	Procedures for responding to vomiting and diarrheal events.	
Good Hygienic Practices			
6	IN	Proper eating, tasting, drinking, or tobacco product use.	
7	IN	No discharge from eyes, nose, and mouth.	
Preventing Contamination by Hands			
8	IN	Hands clean and properly washed.	
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.	
10	IN	Adequate handwashing sinks are properly supplied and accessible.	
Approved Source			
11	IN	Food obtained from an approved source.	
12	N/O	Food received at the proper temperature.	
13	OUT	Food in good condition, safe, and unadulterated.	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.	

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in the box if the numbered item is not in compliance

Mark "X" in the appropriate box for COS and/or R

COS: Corrected on-site during inspection

R: Repeat violation

#	X	Compliance Status	COS	R
Safe Food and Water				
30		Pasteurized eggs are used where required.		
31		Water and ice from an approved source.		
32		Variance obtained for specialized processing methods.		
Food Temperature Control				
33		Proper cooling methods are used; adequate equipment for temperature control.		
34		Plant food properly cooked for hot holding.		
35		Approved thawing methods used.		
36		Thermometers are provided and accurate.		
Food Identification				
37	✓	Food properly labeled; original container.	✓	
Prevention of Food Contamination				
38		Insects, rodents, and animals not present.		
39		Contamination is prevented during food preparation, storage, and display.		
40		Personal cleanliness.		
41		Wiping cloths: properly used and stored.		
42		Washing fruits, vegetables, and other plant food.		
Proper Use of Utensils				
43		In-use utensils: properly stored.		
Proper Use of Utensils (continued)				
44		Utensils, equipment, and linens: properly stored, dried, and handled.		
45	✓	Single use/single service articles are properly stored and used.		
46		Gloves used properly.		
Utensils, Equipment, and Vending				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
48	✓	Warewashing facilities: installed, maintained, and used; test strips.		
49	✓	Non-food contact surfaces are clean.		
Physical Facilities				
50		Hot and cold water available; adequate pressure.		
51		Plumbing installed; proper backflow devices.		
52		Sewage and wastewater properly disposed.		
53		Toilet facilities: properly constructed, supplied, and cleaned.		
54		Garbage and refuse are properly disposed; facilities are maintained.		
55		Physical facilities installed, maintained, and cleaned.		
56		Adequate ventilation and lighting; designated areas used.		
Food Handler and Allergen Awareness				
57		Food handler training 410 ILCS 625/3.06.		
58		Allergen awareness training for CFPN 410 ILCS 625/3.07 (rest. only).		
59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		

Person in Charge (Signature) Ashley Teller

Date: 12/16/2024

Inspector (Signature) Paul Wilkins

(F)

Follow-up: YES NO (Check one) Follow-up Date:

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Establishment: Monical's Pizza #960

Establishment #: 24 129

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: 183

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pizza/oven	182	Diced tomatoes/RIC	40	Cut lettuce salad/RIC	41
Nacho cheese/dispensing unit	158	Diced chicken/RIC	39	Ham/WIC	39
Cheddar cheese/dispensing unit	163	Shredded cheese/RIC	38	Sausage/WIC	37
Au jus/steam well	167	Sausage/RIC pizza prep	39		
		Shredded cheese/RIC pizza prep	37		
		Sliced ham/RIC pizza prep	37		
		Pepperoni/RIC pizza prep	35		
		Cut lettuce salad/RIC	39		

NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Facility is still classified as a Category II food establishment

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation

Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within

30 days from the hire date of food employees and valid for three (3) years from date of issuance.

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside

CFPM Verification (name, expiration date, ID#): Ashley Toillion

Ashley Toillion 19701500 - ServSafe Exp. 8/2025	Nicole Wehking 19701494 - ServSafe Exp. 8/2025	Kamryn Kefratt 23266396 - ServSafe Exp. 2/2028	Alyssa Edwards 26423527 - ServSafe Exp. 10/2029
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HACCP Topic: TCS food date marking/temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

Illinois Requirements: Use of **non-latex** gloves for food handling and preparation **410 ILCS 180/10.**
 Appropriate **default** beverage for children's meal **410 ILCS 620/21.5.**

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-202.15 (Pf) Observed in dough prep room one (1) dented can of sliced green olives on slotted shelf. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Dented can removed from shelf during inspection.
37	3-302.12 (C) Observed in pizza prep area clear plastic shake-style containers of dry food substances without name identifying contents on containers. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food.

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